

appetizers

Gem Lettuce & Asparagus Salad 15
pickled rhubarb, green goddess, pumpernickel

Crunchy Calamari 14
guacamole, romaine hearts, chipotle aioli

Asparagus Soup 13
caramelized broccoli, tempura flakes, chili

Chicken Liver Mousse Crostini 14
port wine cherries, pickled shallots

Spiced Lamb Merguez Sliders 6ea
tzatziki, arugula, roasted baby eggplant

Portuguese Sardine Fillets 16
sugar snaps, cucumber, feta, breakfast radish

Ricotta Cavatelli 17
spring onions, favas, bacon, basil tomato broth

Market Beet Salad 15
goat's cheese, hazelnuts, horseradish crema, soft herbs



market table

seasonal vegetables

Roasted Market Carrots 11
spiced yogurt, pistachios

Arugula & Strawberries 13
balsamic pine nuts, ricotta salata

Lemon Pepper Broccoli 12
cheddar gratin, toasted garlic breadcrumbs

Grilled Asparagus 14
lemon truffle aioli, crispy parmesan

Roasted Mushroom Chinois 13
scallion, ginger, sesame

Old Bay Spiced Fries 8
cocktail sauce

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bread service available upon request
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Mike Price & Joey Campanaro

*we specialize in corporate & social events
please ask about our Private Dining Room*

entrées

Forest Scramble 17
spinach, mushrooms, fontina, truffle, baby gem salad

Asparagus & Spicy Sopressata Flatbread 19
pesto, whipped ricotta, grana padano

Grilled Arctic Char* 29
melted leeks, shiitake, balsamic, crispy shallots

Roasted Vegetable Falafel 18
arugula, cucumber, tzatziki, feta

Spaghetti & Gulf Shrimp 26
broccoli, anchovy, lemon breadcrumbs

The Cheeseburger* 18
farm cheddar, sweet onions, pickles, fries

Marinated Hanger Steak Tacos 8ea
re-fried beans, avocado, radish, tomatillo salsa

Pan Crisped Cornish Hen 24
sweet pea risotto, burst tomatoes, roasted chicken jus

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*